



FV205-CS1

August 23, 2000

United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

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A M E N D M E N T N O. 1

COMMODITY SPECIFICATIONS CANNED JUICE

1. The purpose of this amendment is to add under Section II, Individual Commodity Specifications, the Grape Juice Concentrate, as follows:

“F. **Grape Juice Concentrate 1 Plus 4 Product Description:** Concentrated grape juice shall be prepared from unfermented, single-strength **Concord grape** juice of domestic origin with no added sweeteners. The concentrated grape juice shall be a 1 plus 4 concentrate which will contain grape juice produced from the crop year as specified in the announcement; water; grape essence; and fortified with Vitamin C.

The concentrate shall be processed in accordance with good commercial practice. When reconstituted at one part concentrate to four parts water the product will yield 100% grape juice.

Concentrated Grape juice shall be packed in #2-1/2 cans (25.6 fluid ounces), 12 cans per case. Each #2-1/2 can will yield one gallon of reconstituted grape juice.

Product shall have an unrefrigerated shelf-life of nine (9) months or longer.

- (1) **Reconstituted Juice Product Description:** The reconstituted juice shall have the characteristics as described in the following:

Style: Equivalent to Style I, Unsweetened, as specified in the U.S. Standards for Grades of Canned Grape Juice.

Type: Equivalent to Type I, Concord, as specified in the U.S. Standards for Grades of Canned Grape Juice.

Quality: Equivalent to U.S. Grade A or U.S. Fancy of the U.S. Standards for Grades of Canned Grape Juice.

Analytical and quality requirements: The analytical and quality characteristics of the reconstituted juice shall be as described below. All analyses shall be performed on the reconstituted juice for the following as prescribed in the **Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC)** or methods which will give equivalent results.



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- A. **Brix:** The Brix obtained by reconstituting the juice at four (4) parts water to one (1) part concentrate shall be a minimum of **16.0** degrees.
- B. **Acid:** The acid of the reconstituted juice shall not be less than 0.60 grams per 100 milliliters nor more than 1.20 grams per 100 milliliters calculated as tartaric acid.
- C. **Brix-acid ratio:** The ratio of Brix to acid of the reconstituted juice is not less than 14 to 1 nor more than 28 to 1.
- D. **Quality requirements:** The quality requirements (color, defects, and flavor) of the properly reconstituted juice shall be consistent with requirements for U.S. Grade A in the United States Standards for Grades of Canned Grape Juice.
- E. **Vitamin C requirement:** The reconstituted juice shall be fortified to contain at least 34 milligrams of Vitamin C (ascorbic acid) per 100 milliliters of the reconstituted grape juice.
- F. **Sulfite requirement:** The sulfite level for the reconstituted juice shall contain not more than 10 parts per million (ppm).

2. All other terms and conditions remain unchanged.

Sincerely,

A handwritten signature in black ink, appearing to read "Susan E. Proden", with a stylized flourish at the end.

Susan E. Proden
Contracting Officer
Commodity Procurement Branch
Fruit and Vegetable Programs